

ENTRÉE

ROASTED BUTTERNUT PUMPKIN SOUP
*served with sour cream, garlic ciabatta croutons and
roasted pumpkin seeds* 19
(GFO)

DEEP-FRIED HOMEMADE PRAWN WANTON
*served with garlic sauce and tsway mee fun (crispy rice
noodles)* 25

SEARED SCALLOPS WITH TWICE-COOKED
PORK BELLY
and cauliflower purée 32
(GFO, I)

BEETROOT HUMMUS
*topped with chunky beetroot, goat cheese, pomegranate,
smoked chilli oil, dukkah and grilled pita bread* 25
(V, VGO)

SALT AND PEPPER CROCODILE
*served with Vietnamese salad and
dressing* 30

FOCACCIA BREAD
*served with extra virgin olive oil,
balsamic and dukkah* 18

SIDES

Steamed Brussels Sprouts with shaved parmesan cheese 12.50

Coconut and Basil infused Steamed Rice 5.50

Belacan (locally made chili and prawn paste) 4.50

Hand cut potatoes 12.50

Chips and aioli 12.50

House salad 12.50

MENU LEGEND

Dietary & Seafood Information | Seafood Provenance

GFO – Gluten Free Option	A – Australian Seafood
V – Vegetarian	I – Imported Seafood
VG – Vegan	M – Mix Provenance
O – Option	

Please inform our staff of any allergies or dietary requirements when placing your order. While every care is taken to accommodate your needs, our kitchen handles common allergens, and we cannot guarantee that any dish is completely free from allergens.

MAIN

KAPCO BEEF RIB 46
*Slow-cooked, BBQ-glazed beef ribs served with corn on the cob,
chips, pickled jalapeño and onion*

BEETROOT AND PUMPKIN SALAD 33
*Roasted pumpkin, beetroot, red onion and baby carrot with rocket,
raisins, sunflower seeds, pumpkin seeds, pine nuts, goat's cheese,
dukkah and balsamic glaze*
(GFO, V, VGO)

CRISPY SKIN SALMON 44
*with lemongrass and kaffir lime infused curry sauce, basil and
coconut rice, papaya salad and roasted peanuts*
(GFO, A)

WA MARKERT WHOLE FISH 53
with creamy coconut and kale sauce
(GFO, A)

MSA RIB EYE STEAK 59
*350g Rib eye steak served with hand-cut spicy potatoes, enoki
mushrooms, brussels sprouts and red wine jus* (GFO)

CHEF'S CURRY 46
*Chef's daily curry creation served
with steamed rice, paratha, raita and chutney* (GFO)

SLOW-COOKED BEEF CHEEK 43
*Slow-cooked beef cheek with sweet potato and pumpkin purée,
finished with red wine jus* (GFO)

ROASTED HERB AND HONEY MUSTERD LAMB RACK 59
*with sweet potato and pumpkin purée, finished with red wine and
cranberry jus* (GFO)

HOMEMADE DESSERT

Classic Creme Brulee of the day with Mixed Berry Compote (GF0) 19

Classic Tiramisu 19

Rhubarb and apple crumble with Vanilla bean ice cream 19

Peanut butter and chocolate brownie 19
Add Vanilla bean ice cream 3



RIVERSIDE RESTAURANT

